

Appetizers



JERK CHICKEN SKEWERS 16

Tender pieces of chicken marinated in our signature jerk blend grilled and served with mango salsa.

FRIED CALAMARI 18

Crispy golden Fried Calamari, served with mango-habanero aioli.

JERK CHIPS WITH SEASONAL DIP 12

Crispy chips with smoky Jerk seasoning served with our house-made seasonal dip.
Ask your server about our dip of the season!

CRAB CAKES 16

Cajun-spiced Crab Cakes, pan-seared to golden perfection, served with zesty lemon dill sauce.

ISLAND TRIO FRY FLIGHT 14

A crave-worthy trio of crispy favorites Truffle-Parmesan Fries with garlic aioli, Sweet Potato Fries with cream cheese, and Classic Island Fries dusted in Creole seasoning with jerk BBQ Sauce.

Salads

CARIBBEAN SALAD 15

Crisp Greens with Pineapple, Peppers, Tomatoes, Red Onions topped with Calypso House Dressing and Grilled Chicken

CAESAR SALAD 14

Crisp Greens with Croutons, Grated Parmesan Cheese, topped with Calypso House Caesar Dressing

SIDES \$4.00

Fries
Rice
House Veggie
Garden Salad
Shrimp \$8.00
Chicken \$6.00

KID'S MENU

10-UNDER

Chicken & Fries \$10.00
Grilled Cheese & Fries \$8.00
Mac & Cheese \$10.00

20% gratuity added to all parties of 6 or more.

Entrees

SHRIMP & GRITS 25

Succulent shrimp in smokey Creole sauce, served over cheesy gruyere grits topped with Andouille Sausage.

CALYPSO CHICKEN WINGS 26

Golden fried wings tossed in your choice of Cajun spice or Caribbean Jerk.

CREOLE-STYLE MAC & CHEESE 24

Tender crab chunks folded into a rich, three-cheese béchamel with Creole spice, Cavatappi pasta.

FRIED RED SNAPPER 24

Snapper seasoned with a signature Creole-Caribbean spice rub, flash-fried until golden and crispy, served with veggies and rice & peas.

JERK CHICKEN 24

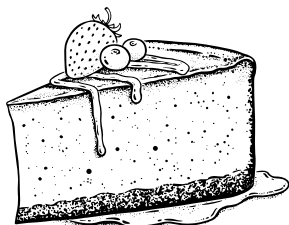
Boneless chicken marinated in a house-made jerk blend of Scotch bonnet, allspice, thyme, and citrus, grilled over open flame and served with rice & peas.

CARIBBEAN CHICKEN SANDWICH 22

Jerk-chicken thigh on a brioche bun with mango slaw, lettuce topped with Jerk BBQ sauce and Cajun Aioli.

CARIBBEAN BRIASED SHORT-RIB 32

Slow-braised, fall-off-the-bone beef short ribs infused with bold island spices, served over roasted mashed sweet potatoes.



Desserts

CALYPSO BANANA PUDDING 10

Layers of house-made vanilla custard, ripe bananas, and vanilla wafers, finished with whipped cream.

LIMONCELLO CHEESECAKE 10

A silky, tangy cheesecake infused with Italian limoncello.

PEACH COBBLER EGG ROLLS 10

Golden, crispy egg rolls filled with warm cinnamon-spiced peaches, served with vanilla ice cream and a rum drizzle.

20% gratuity added to all parties of 6 or more.

Brunch



CALYPSO PLATTER 20

Hearty breakfast with two eggs, crispy bacon or sausage, potatoes, and buttered biscuits with peach jam.

CARIBBEAN SCRAMBLE 15

Fluffy scrambled eggs with sauteed peppers, onions, tomatoes, island spices, melted cheese, and cilantro. Served with a side of fruit and toast

CHICKEN WINGS AND WAFFLES 24

Crispy fried chicken on a home-made waffle, drizzled with maple syrup and cinnamon rum honey butter. Sub Sweet Potato Waffle or Sub French Toast \$4.00

SHRIMP AND GRITS 25

Succulent shrimp in smokey Creole sauce, served over cheesy gruyere grits topped with andouille sausage.

CAJUN HASH 14

Crispy roasted potatoes, sweet potatoes, peppers, onions and Cajun spices, topped with two eggs. Add protein \$4.00

AVOCADO TOAST 12

Avocado toast with two eggs, sun dried tomato drizzle, mango salsa, and a side of fruit.

FRENCH TOAST 22

Thick cut brioche dipped in house-made Calypso batter, topped with caramelized pineapple and passionfruit drizzle. Served with cinnamon rum honey butter.

BISCUITS AND GRAVY 12

Fluffy buttermilk biscuits smothered in rich, spicy Cajun sausage gravy.

CREOLE BREAKFAST SANDWICH 16

Grilled andouille sausage with scrambled eggs and melted cheese on toasted croissant with a house aioli.

BRUNCH A-LA-CART

- Eggs (2) \$4.00
- Cup of Grits \$4.00
- Cup of Gravy \$4.00
- Fruit Bowl \$4.00
- Side of French Toast \$6.00
- Bacon (3) \$4.00
- Turkey or Pork Sausage (2) \$4.00
- Andouille Sausage Link (1) \$4.00
- Cup of Hash Potatoes \$4.00
- Toast or Biscuit \$4.00
- Waffle Plain \$6.00

KID'S BRUNCH MENU

10 and under

- Pancakes(2) \$6.00
- French Toast Sticks \$6.00
- Fruit Parfait \$6.00
- Oatmeal \$6.00
- Breakfast Sami \$6.00

20% gratuity added to all parties of 6 or more.



Brunch Cocktails

BAYOU BLOODY 12

House-Made Cajun Blood Mary Mix,
Choice of Gin, Tequila, Vodka

CRÉOLE BLUSH 10

Sparkling Wine and Choice of Fruit Puree
Peach, Strawberry, Passion Fruit,
Pineapple

CARNIVAL SUNRISE 13

Dark Rum, White Rum, fresh Orange
juice, Pineapple juice, and Sparkling
wine.

BELLE OF BOURBON STREET 13

Cognac, Lemon, Turbinado and
Sparkling Wine

GOOD MORNING, CALYPSO! 12

Don Q Gold Rum, Cappelletti
Aperitivo, Grenadine, Lemon, Orange
Bitters, Sparkling Wine

ISLAND NOIR MARTINI 15

Coconut rum, Espresso, Coffee
Liqueur, and a touch of Vanilla

BRUNCH KREWE BUCKET 25

Sparkling Wine Brut Bottle, Choice of
two Juices.

Additional Juice \$5 per flavor.

(Each bucket is for up to 4 guests)



Cocktails



HAVANA MIDNIGHT 14

Aged Dark Rum, Mexican Coke, Lime



BOURBON ST. BREEZE 12

Bourbon, Lime, Elderflower, Mint,
Peach Syrup

BLOOD ORANGE SPRITZ 15

Vodka, Aperol, Lime, Blood Orange
Juice, Sparkling Wine

SUN SQUARE 14

Aged Rum, Cognac, Sweet Vermouth,
Benedictine, Pineapple,
Angostura/Peychaud's Bitters

STORMFRONT IN CALYPSO 15

Rum, Passion Fruit Liqueur/Syrup,
Orange Juice, Pineapple Juice, Lime,
Grenadine, Angostura Bitters

THE ISLANDER'S REMEDY 16

Rum, Blackberry Liqueur, Banana
Liqueur, Lime

SECOND CITY SPRITZ 14

Gin, Cucumber Shrub, Fresh Basil,
Lime, Ginger Beer

BAYOU EMBER 16

Smoked Bourbon, Demerara Syrup,
Creole Bitters, Absinthe Rinse



BIG EASY SPICY MARGARITA 15

Reposado Tequila, Ancho Reyes Chili
Liqueur, Mango/Pineapple Puree, Lime,
Agave Syrup, Tajin

CREOLE MOJITO 12

Dark Rum, Mint, Cajun Syrup, Lime





Beer & Wine



Our Beer and Wine selections are always being updated in order to offer seasonal options to our enthusiasts. Please ask your server for the most updated seasonal choices.

GLASS \$14 BOTTLE \$45

- White
 - Studio By: Miraval Rose
 - Freixenet Pinot Grigio
 - J Vineyards Chardonnay
 - J. Lohr Riesling
 - La Marca Prosecco
 - Seven Daughters Moscato
- Red
 - Decoy (Red Blend)
 - Wairau River (Pinot Noir)

CANS/BOTTLES

- Busch Light 6
- Bud Light 6
- Kuna Big Wave 7
- Corona 7
- International Redstripe 7
- Hard Seltzers 6
 - Nutrul
 - Pineapple
 - Watermelon
 - The Long Drink Cocktails
 - Peach
 - Cranberry

NA BEVERAGES

- Soda 4
- Coffee 4
- Hot or Iced Tea 4
- Juice 4

DRAFTS

- Michelob Ultra 8
- Blue Moon 8
- Seasonal Craft 8
- Seasonal Craft 8





Spirits



2 OUNCE POUR

SCOTCH

Balvenie Caribbean Cask 14yr 31
Compass Box Orchard House 9*
Compass Box Peat Monster 14*
Compass Box Spaniard 12*
Glenfiddich 14yr. 25
Glenlivet 12 yr. 18
Glenmorangie 10 yr. 17*
Laphroig 10yr. 20*
MacCallan 12 yr. 31*
Monkey Shoulder 12*

RYE

Angel's Envy-Caribbean Cask 28
High West Double 12*
High West Midwinter's Nigh 32*
Laws San Luis Rye 17*
Sazerac Rye 26
Templeton 4yr 8
Wilderness Trail 12*
Willet 4yr Small Batch 20*
Wyoming Whiskey 12*

AMERICAN/IRISH

Jameson 12
J. Reiger's 10*
Redbreast 15 yr. 40
Writer's Tears 23*

VODKA

Belvedere 24
Grey Goose 16
Tito's 9
Weber Ranch Vodka 12*

BOURBON

Angel's Envy Port Cask 16
Basil Hayden 13
Ben Holladay 12*
Daviess County French Oak 15
Elijah Craig 12
Horse Soldier Barrel Strength 28
Horse Soldier Small Batch 20
Horse Soldier Straight Bourbon 12
Jack Daniels 10
James E. Pepper Barrel Proof 5yr 20*
Jefferson's Bourbon 8
Jefferson's Ocean Aged at Sea 25
Jefferson's Reserve 16
Maker's Mark 12
Old Fitzgerald 10 yr BiB 42
Switchgrass 8*
Switchgrass Copperhead 8*
Switchgrass Gold Dust 8*
Uncle Nearest 20
Woodford Reserve 12

BRANDY/COGNAC

Hennessy VSOP 25
Bache-Gabrielson VSOP 34
Capurro Quebranta Pisco 14*
Switchgrass Apple Brandy 12*
Torres 10 Reserve 10*

GIN

Bombay Sapphire 12
Dre & Snoop Still Gin 8*
Empress Indigo 1908 8*
Hayman Gin 8*
Hendrick's 16
McQueen and Violet Fog 8*
Moletto Gin 8*
Nolet's Dry 8*

*LIMITED QUANTITY

Spirits



RUM/CANE

Alander Spiced Rum 8*
Appleton Estate 8yr 12
Bacardi Rare Gold Rum 20
Bacardi Reserve Ocho Rum 18
Bumbu 13
Bumbu Creme 18
Bumbu XO 20
Captain Morgan Spiced Rum 10
Captain Morgan White 8
Dakabend Oaxacan 12*
Don Q Coconut Gold 6
Flor de Cana 12yr 10
Flor de Cana Gran Reserva 7yr 10
Flor De Cana White 8
Foursquare Probitas 8*
Gosling's Dark 8
Kraken Spiced White Label 8
Lemon Hart & Son 151 10*
Novo Fogo Silver Cachaca 10*
Plantation 3 Star 7*
Plantation OFTD 10*
Santa Teresa 1796 22
Smith & Cross Navy Strength 12*



TEQUILLA/MEZCAL

Codigo Reposado 32
Don Julio 1942 Anejo 52*
Espolon Blanco 10
Espolon Reposado 12
Mijenta Blanco 20
Mijenta Reposado 24
Milagro Blanco 14
Milagro Reposado 18
Patron Ahumado 12*
Patron El Cielo 12*
Volcan Blanco 38
Volcan Reposado 40
400 Conejos 8
Derrumbe San Luis Potosi 11*
Illegal 8*
La Luna Cupreata 8*
Montelobos 32

*LIMITED QUANTITY